SEE LOCATIONS FOR FULL MENUS

MOZZARELLA & TOMATO SAUCE PIE

LOCAL FAVORITE

Made with Sally's tomato sauce and mozzarella

Sally's tomato
and parmesan
ut mozzarella)

TOMATO SAUCE PIE

STAFF PICK

WHITE PIE

Made with mozzarella and parmesan (without tomato sauce)

SPECIALTY APIZZA

BACON, APPLE, SAGE

Mozzarella, Granny Smith apple

POTATO & ROSEMARY

Mozzarella, potato, onion, parmesan, rosemary

NEW HAVEN ORIGINAL CLAM

Mozzarella, fresh clam, fresh garlic, parmesan

MORE THAN APIZZA

Menu may vary based on restaurant

Stracciatella
basil oil

FRIED DOUGH AND PROSCIUTTO

MEATBALLS

Red Sauce, parmesan grilled focaccia

Vodka sauce, charred tomato parsley, Grana Padano

RIGATONI

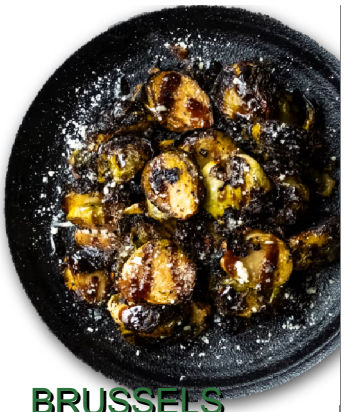
ITALIAN WINGS

Calabrian Chile parmesan peppercorn sauce

STARTERS

ITALIAN WINGS
Calabrian chile, parmesan peppercorn sauce

FRIED MOZZARELLA
Hand breaded, parmesan, vodka



BRUSSELS SPROUTS
Oven charred, garlic

CRISI CALA
Cherry pep

SALADS

WEDGE
Charred tomato, Grana Padano, crispy pepperoni, red onion, grilled bread crouton, pepperoni parmesan dressing

HOUSE
Green leaf, tomato, red onion mushroom, black olive breadcrumb, shaved parmesan Italian vinaigrette

CAESAR
Romaine, pickled onion, grilled croutons, Grana Padano parmesan, Caesar dressing

CHOPI
Iceberg, Cala peppers, red Italian vinaigr

ENTREES

Breaded cutlet, whipped ricotta
red sauce, mozzarella, spaghetti

Red sauce
Grana Padano

Vodka sauce, charred tomato
parsley, Grana Padano

COAL FIRED SANDWICHES

Monday-Friday, 11:30am-4pm.
Served with cacio e pepe potato chips or salad with a fountain soda.

CHOPPED ITALIAN

Prosciutto, calabrian salami, mortadella, red onion, black olive
banana peppers, charred tomato, mozzarella Iceberg, Italian and
pepperoni parmesan dressing

HOT ITALIANO

Mortadella, Calabrian salami, grilled onion, provolone, hot & sweet
peppers, pepperoni parmesan ranch

CHICK

Chopped ro
dressing.

DESSERTS

OLIVE OIL CAKE

Amaretto caramelized apples
spiced mascarpone, oatmeal crumble

CANNOLI PIE

Pastry shell crust, cannoli filling
chocolate chips

TIRAMISU

Espresso soaked lady fingers
mascarpone

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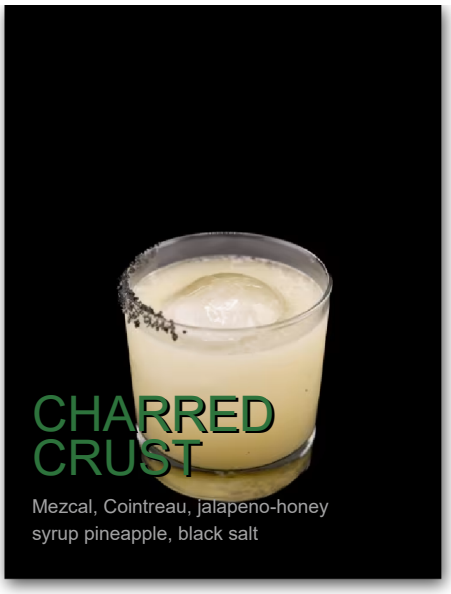
SIGNATURE COCKTAILS

AMALFI LEMONADE

Bombay Sapphire, Limoncello
lemongrass, San Pellegrino

SUNDAY SAUCED

Tito's vodka, house-made
Bloody Mary mix, lemon



CHARRED CRUST

Mezcal, Cointreau, jalapeno-honey
syrup pineapple, black salt

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CLASSIC COCKTAILS

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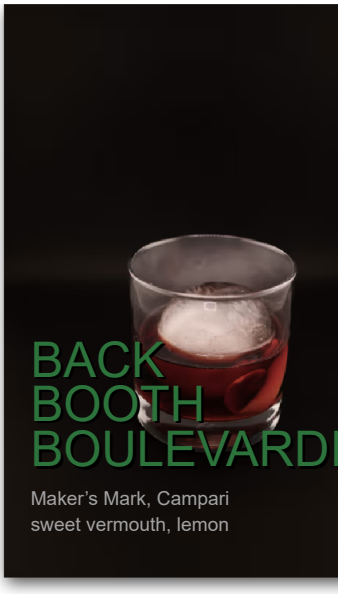
MELTED DAIQUIRI

Diplomatico rum, Luxardo
liqueur grapefruit, lime



BACK BOOTH BOULEVARDIER

Maker's Mark, Campari
sweet vermouth, lemon

'38 OLD FASHIONED

Bulleit Rye, demarara, orange and walnut
bitters

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